

Malted Barley Appreciation Society

February 2018 Newsletter

<http://www.mbas.hbd.org>

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list.

Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETING

Wednesday, 14th February 2018

Our February meeting guest speaker will be Kevin Braithwaite, brewer at Island to Island. Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

MALTED BARLEY APPRECIATION SOCIETY 2018 COMMITTEE

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JANUARY MEETING RECAP

by Alex Hall

Our guest for January's meeting was Chris O'Leary of <http://brewyorknewyork.com/>. He is originally from Rhode Island, and generously shared a selection of beers from his native state.

We started with Narragansett 'Autocrat Coffee Milk Stout' (5.5% ABV), which was dark and smooth, with a richness and coffee notes. I had my doubts before trying, as this brewery's lager (both in my opinion and by online ratings) isn't that great - but I was wrong to pre-judge. This was found to be of high quality and therefore very enjoyable.

Narragansett is a remarkable survivor, with a new state of the art brewery in Pawtucket. The company first brewed in 1890, and has had mixed fortunes and struggles over the decades - including survival of the dreaded curse of prohibition. A concise history of Narragansett can be read on their website at <http://www.narragansettbeer.com/our-story>. Whether you like the

brewery or not, it is quite a fascinating read.

Our next sample was Coastal Extreme 'Newport Storm - Vlad Imperial Stout' (9.0% ABV), part of their 'Cyclone Series' of limited edition high end beers. Unusually for an Imperial Stout, this is a single varietal brew - only Warrior hops are used in the recipe. It was almost jet black, rich, and very tasty from the use of baker's chocolate plus there were notes of roasted coffee. Newport Storm was founded in 1999 by four keen friends who met in college, and they added a distilling facility to their brewhouse in 2006.

Our third beer to be passed around the tables was Grey Sail 'Captain's Daughter', a Double IPA weighing in at 8.5% ABV. Brewed in Westerly, RI, we found this to be hoppy, grassy, and very fresh-tasting with a bit of a punch. It is brewed with pilsner malt and flaked oats, and hopped with copious quantities of Mosaic. It is very highly ranked on beer rating sites - beeradvocate.com class it in the category of 'outstanding'. I agree.

Fourth up, and also 'outstanding' on the same review website, was Proclamation 'Derivative: Galaxy'. This American Pale Ale (6.0% ABV) was found to be pleasantly hoppy and well balanced, though according to a description online Galaxy is apparently the dry hopping only - so therefore pretty much only contributing to the aroma. From that description, Amarillo and Citra are in the boil - unless that description is now out of date (things change over time). Either way, it was delicious.

Next we enjoyed Ravenous 'Coffee Milk Stout' (5.5% ABV, 23 IBUs), from a nanobrewery in Woonsocket. Brewed with lactose, and coffee from a roaster in Pawtucket, it was found to be big on coffee aroma and taste - bold and full-bodied. It made a nice comparison with the first beer we tried. The brewery has an Edgar Allan Poe theme with the raven logo, acknowledging his famous poem. Ravenous was established in 2012 by Dorian Rave.

Our next treat was Tilted Barn 'The Other One', a 7.9% ABV Double IPA. Our guest Chris went to school with the brewer. Again, this is rated as 'outstanding' on beeradvocate.com. Based in Exeter, RI, the brewery opened in 2015 and has a 7BBL capacity (but with 15BBL fermenters). A huge, pungently hoppy aroma lead to a big hop bite. It was cloudy pale amber, dank and bold.

From the same brewery, we then tried 'Propagator 11', a 6.0% ABV hoppy saison which is part of an ongoing experimental series.

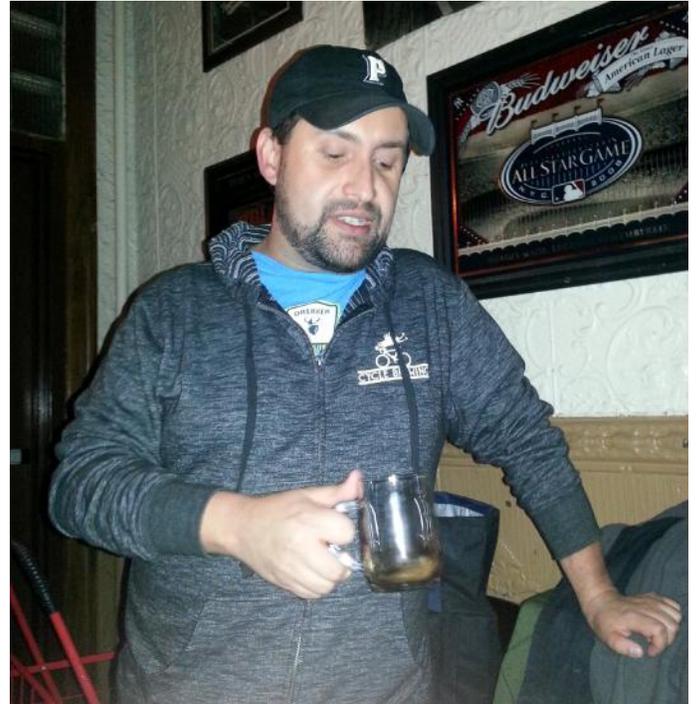
Grey Sail 'Dark Star Blend #3' (8.5% ABV) was next, a bold, boozy imperial stout aged in Buffalo Trace bourbon barrels. A heavy mouthfeel and high alcohol doesn't make this a session beer by any means, though sipping it was very enjoyable. There is no connection with Dark Star Brewery of England, who I used to work for, though I suspect there may possibly be a Grateful Dead fan at Grey Sail!

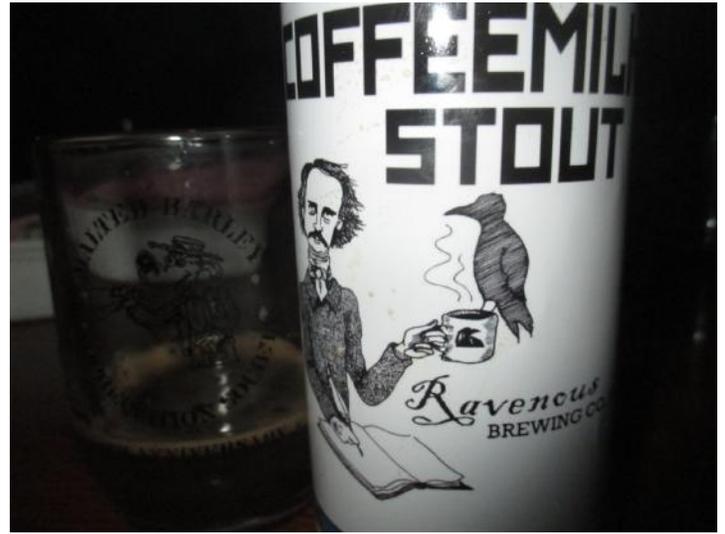
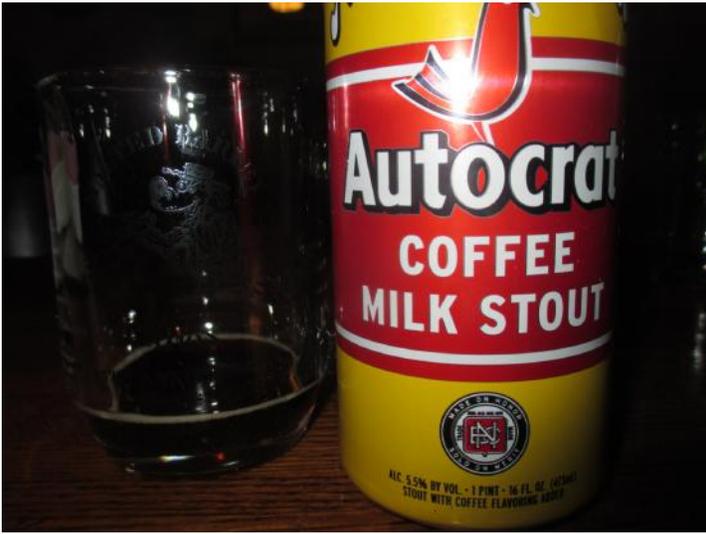
From MA, we then got to try Boston Beer Co. (Sam Adams) 'Sam

'76' (4.7% ABV, 12 IBUs). This is an unusual ale-lager hybrid, easy drinking.

Our friend Jeff Wells generously concluded the evening by sharing Ornerly 'Pacific Waves' from Virginia. He is moving back to Washington D.C. for work, and we bid him farewell and all the best for the future. Thanks Jeff!

A huge 'cheers' to Chris O'Leary for sharing all those with us!







FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit - <http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>

Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber -

<http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

<http://www.beerguidenyc.com/>

Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork -

<http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

<http://www.mbas.hbd.org>